



Adventures in kitchencraft

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They Serve The World...

SOME women seek adventure in the air; some in sport; many in the old, old way of lovers. By far the greatest number, however, do their adventuring in their kitchens, trying out new recipes with the object of delighting husbands or children, friends or sweethearts. To these, the most honoured women in the world, we dedicate this 1934-35 Edition of our Recipe Book. We are glad to serve them by giving them 63 new ways of using Simpson's Self-Raising Flour, for, God bless them, in their most important of all ways, *they serve the world.*



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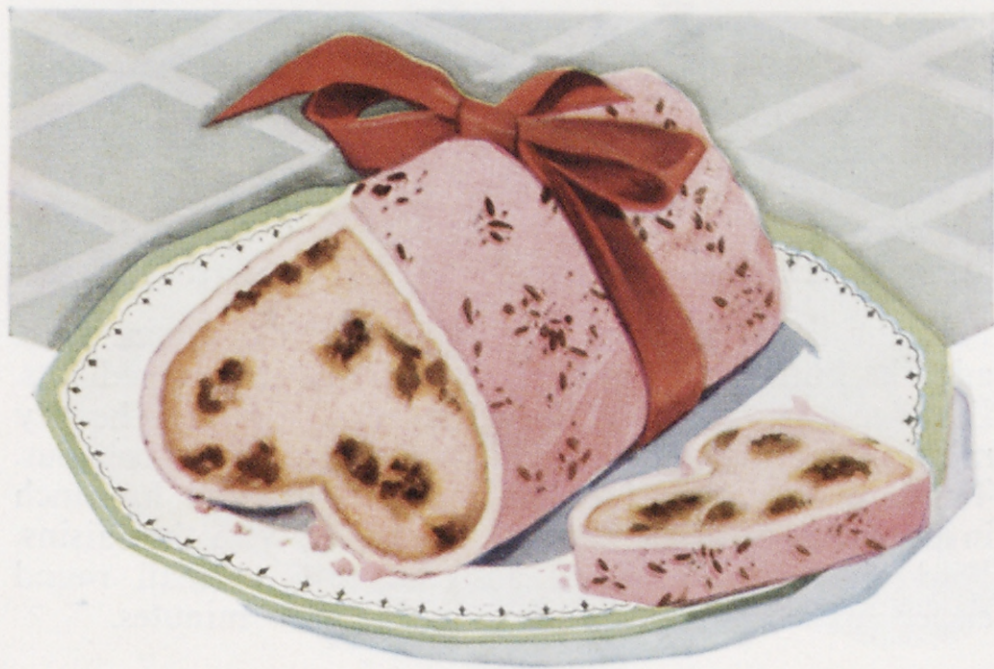
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BRISBANE

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St. Valentine's Cake

1 cup SIMPSON'S Self-
Raising Flour
 $\frac{1}{4}$ teaspoon salt
2 tablespoons butter
 $\frac{1}{2}$ teaspoon lemon juice
few drops cochineal

2 tablespoons sugar
1 egg, well beaten
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ cup "ROYAL BLUE"
Seeded Raisins (chopped)

CREAM butter and sugar, add well-beaten egg and beat thoroughly, stir in the milk alternately with the sifted flour and salt. Blend all ingredients thoroughly, then add the lemon juice and cochineal, and lastly the chopped raisins. Bake in a well-greased, heart-shaped loaf tin in a slow oven 40 minutes. Remove from tin and, when cool, coat with the following icing:—1 cup sifted icing sugar combined with sufficient fresh milk to make a spreading paste, add a few drops of lemon juice and tint a delicate pink with cochineal. Spread thinly on loaf and sprinkle with browned cocoanut.

Caramel Biscuits

2 cups SIMPSON'S WHOLEMEAL Self-Raising Flour	1½ tablespoons butter
½ teaspoon salt	¼ cup treacle
¼ cup brown sugar	¾ cup milk
	1 small cup "ROYAL BLUE" Seeded Raisins

Mix the flour, sugar and salt together in a basin. Next add the butter, mixing well through the dry ingredients. Dissolve the treacle in the milk, then stir into the dry mixture, making the dough just stiff enough to roll out. Turn on to a floured board and roll to about half-inch in thickness. Sprinkle half of the surface with the raisins. Fold the other half over and cut with a small round cutter. Bake in a moderate oven 15 to 20 minutes.

Kiddies' Joy Cake

2 cups SIMPSON'S Self- Raising Flour	2 ozs. "ROYAL BLUE"
¼ teaspoon salt	Crystallised Cherries, cut in eighths
½ cup butter	1 cup sugar
2 eggs, well-beaten	½ teaspoon vanilla essence
½ cup almonds, blanched and chopped	1 teaspoon lemon juice
	½ cup milk

SIFT the flour and salt together. Cream the butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with the milk, a small amount at a time. Beat after each addition until smooth. Stir in vanilla essence and lemon juice. Place in a greased cake tin 8 x 8 x 2 inches. Sprinkle almonds and cherries over the top. Bake in a moderate oven 50 minutes to 1 hour. The nuts and cherries will stay on top of the cake if they have been finely chopped.



Goblin Gems

$1\frac{1}{2}$ cups SIMPSON'S Self-
Raising Flour

pinch salt

2 egg whites (stiffly
beaten)

$\frac{1}{2}$ teaspoon vanilla essence

white and green icing to
decorate

$\frac{1}{2}$ cup castor sugar

$\frac{1}{2}$ cup milk

4 tablespoons butter

BEAT butter and sugar to a cream. Gradually stir in the milk and vanilla essence, beating all the time. Sift the flour and salt together and stir gently into the mixture. Lastly fold in the stiffly-beaten egg whites. Three-quarters fill hot, well-greased gem irons. Bake in a moderate oven 12 to 15 minutes. Allow to cool, then cover rounded surface with green water icing. Decorate all over with spots of white icing, forced through an icing tube.

Cocoanut Tasties

1 cup SIMPSON'S
WHOLEMEAL
Self-Raising Flour
2 tablespoons sugar
pinch salt

1 egg yolk beaten with
1 tablespoon milk
3 ozs. butter or dripping
3 tablespoons cocoanut

RUB butter into flour; add sugar, salt and cocoanut. Mix to a very dry paste with egg yolk and water. Roll out thinly on a lightly floured board and cut into desired shapes. Bake in a moderate oven over 10 minutes. Make the top icing with half the white of the egg, well beaten, with three tablespoons icing sugar. Place small pieces of this icing on the biscuits. Put half a blanched almond on top of the icing and bake gently.

Melody Pudding

2 cups SIMPSON'S Self-
Raising Flour
 $\frac{1}{2}$ teaspoon salt
2 tablespoons butter

$\frac{3}{4}$ cup milk
2 cups sliced apple
 $\frac{1}{2}$ cup "ROYAL BLUE"
Seeded Raisins

SIFT the flour and salt together, rub in the butter. Mix to a light dough with the milk. Roll out to a quarter-inch in thickness on a floured board. Brush over with 1 tablespoon melted butter, sprinkle with the apples and raisins mixed with 1 tablespoon brown sugar, 1 teaspoon cinnamon, grated rind $\frac{1}{2}$ lemon and $\frac{1}{2}$ cup chopped nut meats. Roll up like a jelly roll. Moisten the ends and pinch together. Place in a greased pie-dish (one large enough to allow for rising), cover with a mixture of $\frac{1}{2}$ cup golden syrup, 1 cup water, 1 tablespoon butter and $\frac{1}{4}$ teaspoon nutmeg. Bake in a moderate oven 35 to 40 minutes. Baste frequently with liquid from bottom of dish. Serve piping hot with cream or custard.



Savoury Puffs

(FOR PASTRY)

$1\frac{1}{2}$ cups SIMPSON'S Self-Raising Flour	2 tablespoons lard
$\frac{1}{2}$ teaspoon salt	1 tablespoon butter
	ice water to mix

(FOR FILLING)

1 cup grated cheese	$\frac{1}{4}$ teaspoon Worcestershire sauce
$\frac{1}{4}$ cup soft, stale bread-crumbs	$\frac{1}{4}$ teaspoon each of salt and cayenne pepper
1 egg	

MAKE a pastry of the above ingredients, roll out thinly and line boat-shaped patty tins with it. Mix the soft crumbs with the seasonings and the beaten egg yolk. Add the cheese, and fold in the stiffly-beaten egg white. Fill patty boats. Bake in a quick oven 10 to 12 minutes. Serve hot, garnished with water-cress.

Marmalade Chews

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|-------------------------------------|---|
| 2 cups SIMPSON'S Self-Raising Flour | 1 cup "ROYAL BLUE" Seeded Raisins |
| 1 cup chopped nuts | $\frac{1}{2}$ teaspoon soda (to darken the mixture) |
| 1 cup orange marmalade | $\frac{1}{4}$ teaspoon each of salt, cinnamon and ground cloves |
| 1 cup brown sugar | |
| $\frac{1}{2}$ cup hot water | |
| $\frac{1}{2}$ cup treacle | |
| 2 tablespoons butter | |

BOIL for three minutes the water, sugar, treacle, butter, raisins, salt and spices. When the mixture cools, add sifted flour and soda; then nut meats and marmalade, stir quickly, then spread thinly in greased tins and bake in a slow oven 30 to 40 minutes. When partly cool in the tins, cut into squares. Remove from tins when cold.

Pineapple Sandwich

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|-------------------------------------|------------------------|
| 2 cups SIMPSON'S Self-Raising Flour | 1 teaspoon lemon juice |
| $\frac{1}{4}$ teaspoon salt | 1 cup castor sugar |
| 4 tablespoons butter | 1 egg, unbeaten |
| | $\frac{3}{4}$ cup milk |

SIFT the flour and salt together. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with the milk, a small amount at a time. Beat after each addition until smooth. Add lemon juice. Bake in two greased eight-inch layer pans in a moderate oven 25 minutes. When cold, put layers together and cover top and sides with Pineapple Frosting, made as follows:—2 tablespoons pineapple juice, 2 teaspoons lemon juice, 2 tablespoons melted butter, 2 cups sifted icing sugar (about). Combine fruit juices and butter. Add sugar until smooth and of right consistency to spread. Beat well. Spread immediately on to cake.



“Bon Voyage” Cake

2 cups SIMPSON'S Self-Raising Flour

$\frac{1}{2}$ teaspoon salt

1 teaspoon mace

$\frac{3}{4}$ cup milk

$\frac{1}{2}$ cup butter

1 cup sugar

2 eggs, beaten separately

$1\frac{1}{2}$ cups chopped, cooked prunes

$\frac{1}{2}$ cup chopped walnuts

BEAT butter, sugar and egg yolks together until light and fluffy. Sift the dry ingredients and add alternately with the milk. Beat well after each addition. Fold in stiffly-beaten egg whites. Mix prunes and walnuts in a separate dish. Well grease a tube-cake tin. Pour in alternate layers of batter and fruit—nut filling, with batter on top. Bake in a moderate oven about one hour. When cold, spread with Prune Icing made as follows:—Sift $1\frac{1}{2}$ cups icing sugar into a basin with a pinch of salt, add 2 tablespoons butter and 1 tablespoon each of prune and lemon juice as needed to make a smooth paste. Beat well.

Cocoanut Belles

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|--------------------------------------|--------------------------------------|
| 1½ cups SIMPSON'S Self-Raising Flour | 2 eggs (save one white for meringue) |
| ½ teaspoon salt | 2 tablespoons milk |
| 3 level tablespoons butter | ½ teaspoon vanilla essence |
| ¾ cup brown sugar | ½ teaspoon lemon juice |

(FOR MERINGUE)

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|-------------------------|----------------------------|
| 1 egg white | ½ teaspoon vanilla essence |
| ¾ cup light brown sugar | ¾ cup desiccated cocoanut |

BEAT the butter and sugar to a cream, add the eggs, and beat well. Sift the flour and salt and add to the egg mixture alternately with the milk. Blend all well together, then add the flavourings. Spread the batter quarter-inch thick in shallow greased baking tins. Cover with cocoanut meringue, made as follows:—Beat the egg white until stiff. Beat in the sugar gradually, add vanilla essence and lastly fold in the cocoanut. Bake 30 minutes in a slow oven. Cut into squares while hot, then remove from the tins when cool.

Salmon Treats

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|------------------------------------|---------------------------------|
| 1 cup SIMPSON'S Self-Raising Flour | ½ teaspoon salt |
| 2 eggs | ¼ teaspoon pepper |
| ⅓ cup milk | 1 small tin salmon, drained |
| 2 tablespoons melted butter | 1 small tin sweet corn, drained |

BEAT the eggs well, add the milk and butter. Sift the dry ingredients. Blend thoroughly with the egg mixture. Add salmon, broken into small pieces and corn. Blend. Drop by tablespoons into deep, hot fat. Fry until golden brown. Drain on absorbent paper. Serve piping hot with parsley sauce.



Orange Chiffon Pies

(FOR PASTRY)

$\frac{1}{2}$ lb. SIMPSON'S Self- Raising Flour	4 ozs. butter
$\frac{1}{2}$ teaspoon salt	1 teaspoon lemon juice
1 tablespoon sugar	water to mix

(FOR FILLING)

2 eggs	1 tablespoon butter
$\frac{1}{2}$ cup castor sugar	juice of 1 large orange

SIFT the flour, salt and sugar together. Lightly mix in butter with tips of fingers, add lemon juice with sufficient water to make a stiff dough. Turn on to a floured board, roll out thinly, cut into rounds to line pie tins. Bake in a hot oven. For Filling:—Melt butter in a saucepan. Beat eggs (reserving one white for frosting) and sugar well, add orange juice. Pour all into the saucepan. Stir well till thick, but do not let it boil. Put [Continued overleaf]

a spoonful into each cooked pastry shell, top with meringue made from the stiffly-beaten white of egg and two tablespoons of castor sugar beaten until stiff. Return to oven to set the meringue. Decorate with orange angelica.

Date Delight

$\frac{1}{2}$ cup SIMPSON'S Self-Raising Flour	$\frac{1}{8}$ teaspoon carb. soda (to darken mixture)
$\frac{1}{4}$ cup butter	2 cups dates, stoned and cut
2 eggs	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{2}$ cup sugar	$\frac{2}{3}$ cup milk
3 cups soft breadcrumbs	$\frac{1}{2}$ teaspoon salt
1 teaspoon ginger	

CREAM butter with sugar and add the eggs. Beat until light and fluffy. Add half-cup breadcrumbs, then dates. Add rest of breadcrumbs and milk alternately. Sift the dry ingredients well together and add to mixture. Beat one minute. Place in a greased tube mould. Bake in a moderate oven about one hour. Then serve warm with custard.

Vienniese Fruit Cake

2 cups SIMPSON'S Self-Raising Flour	1 teaspoon lemon juice
$\frac{1}{2}$ teaspoon salt	1 pkt. "ROYAL BLUE" Mixed Fruits
4 eggs, separated	$\frac{3}{4}$ cup castor sugar
6 ozs. butter	1 teaspoon vanilla essence

BEAT the butter, sugar and egg yolks together until light and well mixed. Flour the fruit (with a little of the flour), and add with the flavourings to the creamed mixture. Sift the remainder of the flour with the salt and add alternately to the mixture with the stiffly-beaten egg whites. Stir until well blended. Place in a well-greased and floured baking tin (8-inch) and bake in a moderate to slow oven $1\frac{1}{4}$ hours.



Palace Lunch Cake

$2\frac{3}{4}$ cups SIMPSON'S Self- <i>Raising Flour</i> $\frac{1}{2}$ teaspoon salt 2 teaspoons cinnamon 4 squares unsweetened chocolate (or $\frac{1}{2}$ cup cocoa)	1 cup butter (or substitute) 1 cup brown sugar 3 eggs $\frac{3}{4}$ cup cold water 1 teaspoon vanilla essence
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SIFT flour, salt and cinnamon well together. Melt chocolate or dissolve cocoa in sufficient boiling water to make a stiff paste. Cream butter thoroughly, add sugar gradually and beat well together. Add eggs, beating each in well. Add chocolate and beat until smooth. Add flour mixture alternately with the water a little at a time. Beat after each addition until smooth. Bake in three greased eight-inch layer tins in a moderate oven 30 minutes. When cold, spread white frosting between layers and on top and sides of cake. Decorate with

[Continued overleaf]

crystallised knots of green angelica. White Frosting:— 3 egg whites (unbeaten), 2 cups castor sugar, 7 table-
spoons hot water, vanilla essence. Put all together in
upper part of double boiler. Beat with a rotary egg-beater
until thoroughly mixed. Place over rapidly boiling water,
and beat constantly until mixture will stand up in peaks.
Remove from fire, but allow to remain over hot water
and beat two minutes longer. Place over cold water and
continue beating three minutes longer.

Topping Spice Cake

2 cups SIMPSON'S Self- Raising Flour	$\frac{1}{2}$ teaspoon mixed spice
$\frac{1}{4}$ teaspoon salt	4 tablespoons butter
1 teaspoon cinnamon	$\frac{3}{4}$ cup brown sugar, firmly packed
$\frac{1}{4}$ teaspoon each of cloves, nutmeg and mace	1 egg, well beaten $\frac{3}{4}$ cup milk

SIFT flour, salt and spices well together. Cream butter,
add sugar gradually, and cream together until light and
fluffy. Add egg and beat well. Add flour, alternately
with the milk, a small amount at a time. Beat after each
addition until smooth. Bake in greased pan 8 x 8 x 2
inches in a moderate oven 50 minutes. When cold, cover
top with Toasted Cocoanut Fruit Topping, made as
follows:—

1½ tablespoons icing sugar	$\frac{1}{2}$ cup desiccated cocoanut, toasted
$\frac{1}{2}$ cup cream, whipped	2 tablespoons each of
4 marshmallows, finely cut	cryst. cherries and
$\frac{1}{4}$ cup dates, stoned and chopped	pineapple
$\frac{1}{4}$ cup chopped nuts	

ADD sugar to cream. Fold in marshmallows, fruit and nuts.
Spread on cake and sprinkle thickly with toasted cocoanut.



Jewel Fruit Cake

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| <p>2 cups SIMPSON'S Self-Raising Flour
 1 teaspoon salt
 1 tablespoon caramel
 4 eggs, separated
 6 ozs. ($\frac{3}{4}$ cup) butter
 1 cup each of "ROYAL BLUE" Seeded Raisins and Dried Apricots</p> | <p>$\frac{1}{3}$ cup each of sliced almonds, crystallised cherries, orange and citron peel
 1 cup sugar
 1 teaspoon vanilla essence
 1 teaspoon grated lemon peel</p> |
|--|--|

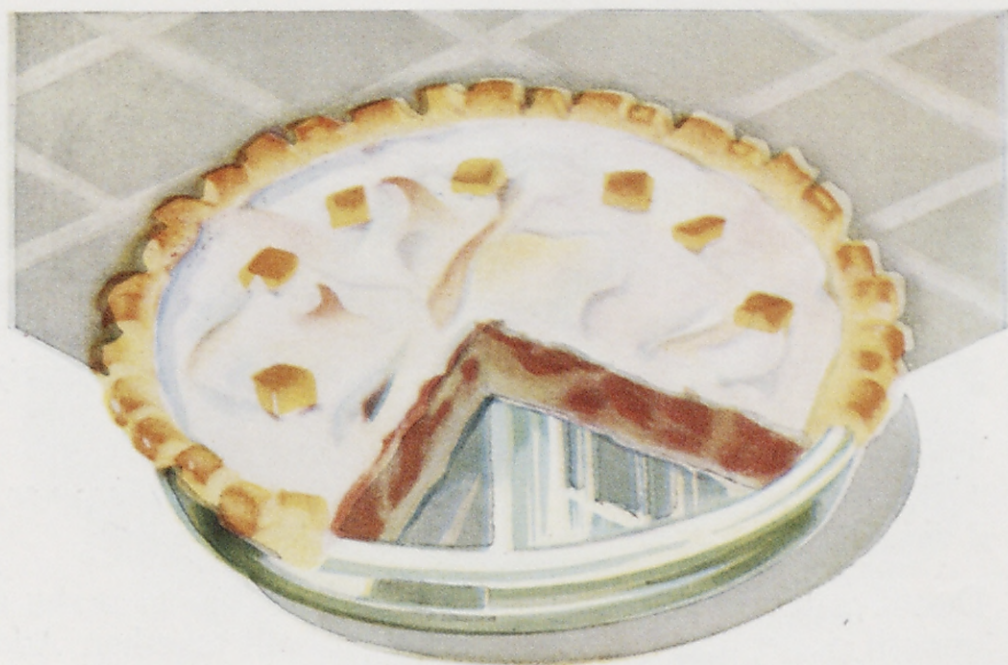
COVER apricots with cold water. Bring to boil. Boil one minute. Drain. Slice coarsely. Beat butter, sugar and egg yolks together until light. Stir in caramel, vanilla essence, raisins, fruits and nuts. Sift flour and salt together. Add alternately to mixture with stiffly-beaten egg whites. Place in a well-greased baking [Continued overleaf]

tin. Bake one hour or longer. When cold, cover with butter icing made as follows:—Sift $1\frac{1}{2}$ cups icing sugar, add 2 tablespoons butter and sufficient boiling water to make a stiff paste. Beat well together until white, flavouring with vanilla essence. Spread on cake and sprinkle with caramel, made by boiling $\frac{1}{2}$ cup sugar with $\frac{1}{4}$ cup water until it turns a golden brown. Pour on to a buttered tin so that it will run out flat; when set, break into small pieces.

Orange Shortcake

2 cups SIMPSON'S Self-Raising Flour	$\frac{1}{3}$ cup butter
$\frac{1}{2}$ teaspoon salt	1 egg
1 tablespoon sugar	$\frac{2}{3}$ cup milk, water or orange juice
grated rind of 1 orange	

SIFT dry ingredients. Cut in the butter. Add orange rind. Beat egg in measuring cup and add liquid to three-quarters fill cup. Stir into dry ingredients. Divide dough into halves. Pat out into rounds to fit bottom of pie plate. Brush one round with melted butter. Place second round on top. Bake in a hot oven 20 to 25 minutes. Separate rounds and place following filling between:—Peel 6 large juicy oranges. Cut out sections. Drain. Save orange juice. Sprinkle sugar over oranges and let stand a while, then pile between shortcake. Serve with Orange Foam Sauce:—To $1\frac{1}{4}$ cups orange juice add $\frac{1}{4}$ cup water. Heat over hot water. Mix $\frac{1}{3}$ cup sugar with 1 tablespoon cornflour in a little of the juice until dissolved. Add slowly to heated juice, stirring and cooking till sauce begins to thicken. Stir in 2 beaten egg yolks. Cook until creamy. Remove from fire and allow to cool. To the stiffly-beaten egg whites add $\frac{1}{2}$ cup thick cream and 2 tablespoons sugar. Stir into the cooled sauce.



Smyrna Fig Pie

(FOR PASTRY)

$1\frac{1}{2}$ cups SIMPSON'S Self-Raising Flour $\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup dripping (or lard and dripping or butter mixed) ice water or milk to mix
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(FOR FILLING)

2 tablespoons butter 1 tablespoon cornflour 1 tablespoon flour 1 cup milk 1 teaspoon vanilla essence	$\frac{3}{4}$ cup brown sugar 2 eggs 1 tablespoon lemon juice 1 cup figs, washed and boiled 15 minutes
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SIFT flour and salt into a basin, rub in the shortening, and mix into a stiff dough with a knife. Roll out on a slightly floured board and line a pie plate. Melt butter in a double boiler, stir in flour and cornflour. When blended, add milk and cook until mixture does not taste raw, about 15 minutes is required. Add sugar [Continued overleaf]

and egg yolks, lemon juice, vanilla essence and figs. Pour into pie plate and cook until pastry is brown. Top with meringue, made by beating the egg whites with three tablespoons sugar until stiff. Return to a slow oven till the meringue is set.

Brownies

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| $\frac{3}{4}$ cup SIMPSON'S
WHOLEMEAL
Self-Raising Flour | $\frac{1}{2}$ cup brown sugar, firmly
packed |
| 3 tablespoons butter | 2 eggs, well beaten |
| 2 tablespoons cocoa | 1 teaspoon vanilla essence |
| | $\frac{1}{2}$ cup chopped nuts |

DISSOLVE the cocoa in sufficient boiling water to make a smooth paste, add the butter and mix well together. Add the sugar gradually to the well-beaten eggs and beat until stiff and light coloured; add chocolate mixture, beating thoroughly, then flour, vanilla essence and nuts. Bake in a greased pan 8 x 8 x 2 inches in a moderate oven 35 minutes. Cut into squares in pan and remove when cold. Serve topped with whipped cream or butter icing.

Fruit Drop-Biscuits

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|---|---|
| 2 cups SIMPSON'S Self-
Raising Flour | $\frac{1}{2}$ cup "ROYAL BLUE"
Seeded Raisins, finely
chopped |
| $\frac{1}{2}$ teaspoon salt | 1 cup grated apple |
| 2 tablespoons sugar | 1 teaspoon grated orange
rind |
| 4 tablespoons butter | |
| $\frac{3}{4}$ cup milk | |

SIFT the flour, salt and sugar into a basin. Cut in the butter. Add milk and stir carefully until all flour is dampened. Add remaining ingredients and stir until mixture forms a soft dough. Drop from a teaspoon on to a greased baking sheet. Bake in a hot oven 10 to 12 minutes.



Raisin Meringue Cake

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| 1 cup SIMPSON'S Self-
Raising Flour | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ cup cornflour | $\frac{1}{2}$ cup butter |
| $\frac{1}{4}$ teaspoon salt | 2 egg yolks |
| 1 cup "ROYAL BLUE"
Seeded Raisins | $\frac{1}{2}$ cup milk |
| | 1 teaspoon lemon juice |

CREAM the butter and sugar well together and beat in the egg yolks one at a time. Sift the flour, cornflour and salt together and add alternately with the milk, a little at a time, beating well after each addition. Lastly, stir in the raisins and lemon juice. Bake in a well-greased cake tin in a moderate oven about 30 minutes. Remove from tin and cool. For the meringue, fold two tablespoons sugar into the stiffly-beaten egg whites, and continue beating until stiff. Pile the meringue lightly on top of the cake, decorate with whole raisins, and return to oven to brown about 15 minutes.

Topsy=Turvy Sponge

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|--|-------------------------------|
| $1\frac{1}{2}$ cups SIMPSON'S Self-Raising Flour | 1 cup walnut meats |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup milk |
| 4 tablespoons butter | 1 teaspoon vanilla essence |
| $\frac{1}{2}$ cup sugar | 1 tablespoon butter |
| 1 egg, well beaten | $\frac{1}{2}$ cup brown sugar |
| | 4 slices pineapple, cored |

SIFT the flour and salt together. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg. Add flour, alternately with the milk, a small amount at a time. Beat after each addition until smooth. Add vanilla essence. Melt the tablespoon butter in an eight-inch baking dish, add brown sugar, and stir till melted. On this arrange pineapple and nuts. Pour over the batter and bake in a moderate oven 40 minutes. Loosen cake from sides and bottom. Serve upside down.

Apple Sauce Loaf

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| 2 cups SIMPSON'S Self-Raising Flour | 1 egg, well beaten |
| $\frac{1}{4}$ teaspoon salt | 1 cup "ROYAL BLUE"
Seeded Raisins, chopped
fine |
| 1 teaspoon cinnamon | 1 cup "ROYAL BLUE"
Currants or chopped nuts |
| $\frac{1}{2}$ teaspoon ground cloves | 1 cup thick apple sauce |
| $\frac{1}{2}$ cup butter | |
| 1 cup sugar | |

FLOUR the fruit and nuts. Sift the remainder of the flour with the salt and spices. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg, raisins and currants or nuts. Add flour, alternately with the apple sauce, a small amount at a time. Beat after each addition until smooth. Place in a greased loaf tin and bake in a moderate oven one hour. Spread when cold with Fluffy Mocha Frosting. (Recipe on page 47 with Kookaburra Sponge.)



Wholemeal Honey Loaf

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|---|--|
| 2 cups SIMPSON'S
WHOLEMEAL
Self-Raising Flour | 3 ozs. butter |
| $\frac{1}{2}$ teaspoon each of salt,
cinnamon, nutmeg, mace
and ground cloves | $\frac{1}{2}$ lb. dates, stoned and
chopped |
| $\frac{1}{2}$ cup honey | 4 ozs. walnut meats |
| | 2 eggs |
| | $\frac{1}{4}$ cup brown sugar |
| | $\frac{1}{4}$ cup milk (about) |

Mix (do not sift) flour, salt, spices and sugar together, and rub in the butter. Add the chopped dates and walnuts. Beat the eggs until stiff and light-coloured, add the honey, and beat until dissolved and add to the flour mixture; mix to a moist dough with the milk. Pour into a well-greased loaf tin and bake in a moderate to slow oven about one hour. Wrap in a cloth until cold, then coat with Cinnamon Butter Icing, made as follows:— $1\frac{1}{2}$ tablespoons butter, $1\frac{1}{2}$ cups sifted icing sugar, [Continued overleaf]

1 heaped teaspoon cinnamon, hot water to blend. Beat the butter to a cream, add sugar and cinnamon, with just enough hot water to moisten the sugar. Beat with a fork until light and fluffy. Spread on to the loaf and decorate with halves of walnuts.

Cheese Roulettes

<p>2 cups SIMPSON'S Self-Raising Flour $\frac{1}{2}$ teaspoon salt 4 tablespoons butter $\frac{3}{4}$ cup milk (about)</p>	<p>melted butter 1 cup grated cheese salt cayenne pepper</p>
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SIFT the flour and salt into a basin. Cut in the butter (or rub in with the finger tips), add milk, and stir carefully till all flour is dampened. Then stir vigorously until mixture forms a soft dough. Turn on to a floured board. Roll on to an oblong sheet, one-eighth inch thick. Brush with melted butter. Spread cheese evenly over dough. Sprinkle with salt and a little cayenne pepper. Roll sheet up as for jelly roll, cut into three-quarter inch slices, and place on a greased baking sheet or in greased patty tins. Bake in a hot oven 15 to 20 minutes.

Apollo Cakes

<p>$2\frac{1}{4}$ cups SIMPSON'S Self-Raising Flour $\frac{1}{2}$ teaspoon salt 1 egg $\frac{1}{2}$ cup sugar</p>	<p>1 cup "ROYAL BLUE" Dried Apricots 4 tablespoons butter, melted $\frac{3}{4}$ cup milk 1 teaspoon lemon juice</p>
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Cook the apricots in enough water to cover for five minutes, drain well and chop into small pieces. Beat egg, add sugar, and beat well, add melted butter and milk. Combine with the sifted flour and salt. Add apricots and lemon juice and stir until blended, but do not beat. Bake in greased patty tins in a hot oven about 25 minutes.



Strawberry Creme Cake

1 cup SIMPSON'S Self-
Raising Flour
 $\frac{1}{4}$ teaspoon salt
2 eggs
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ cup sugar

1 pkt. "KOALA" Jelly
Creme (Strawberry
flavour)
 $\frac{1}{2}$ teaspoon vanilla essence
2 tablespoons butter

BEAT butter, sugar, eggs and vanilla essence until light and fluffy, stir in the milk, and lastly add the sifted flour and salt. Bake in a well-greased recess cake tin in a moderate oven 20 minutes. Remove from tin and allow to cool. Wash and stalk one pint fresh strawberries, reserving a few choice ones for garnishing. Crush remainder of 'berries with half-cup sugar and spread in cake. Have ready the "KOALA" Jelly Creme, made according to the directions on the packet, and set aside in a cool place until thick, but not set. Whip [Continued overleaf]

with an egg whisk until like whipped cream; spread on the cake, covering the 'berries. Sprinkle with desiccated cocoanut and garnish with whole strawberries. Set aside in a very cool place until creme is set firmly.

Encore Pudding

2 cups SIMPSON'S Self-	½ cup water (about)
Raising Flour	1 cup jam or preserve
½ teaspoon salt	½ cup sugar
6 ozs. suet, finely chopped	1 teaspoon lemon juice

SIFT the flour, salt and sugar into a basin. Mix in the suet. Add the lemon juice to the water and stir into the dry ingredients to make a stiff dough. Roll out half on a floured board and line a greased pudding mould with it. Then put in a layer of jam (or preserve), then another layer of plain dough (which has been rolled out and cut to fit the basin), then put in a layer of jam, then another layer of dough, until the dish is full; having a layer of dough on top. Cover down securely and steam for 2½ to 3 hours. Serve piping hot with pudding sauce or custard.

Eastern Rice Cakes

6 tablespoons SIMPSON'S	½ cup rice
Self-Raising Flour	3 cups boiling water
½ teaspoon salt	3 eggs, well beaten
½ teaspoon vanilla essence	½ cup sugar
½ teaspoon nutmeg	

BOIL the rice hard until soft and mushy (you can use left-over rice, 2 cups instead). Cool. Stir in eggs, vanilla essence and nutmeg. Then add flour, salt, and sugar, which have been sifted together. Mix well and drop from a teaspoon into deep, hot fat. Fry to a golden brown. Drain on unglazed paper. Sprinkle with powdered sugar and serve immediately. Or unsugared, serve with chicken.



White Star Cake

2 cups SIMPSON'S Self-
Raising Flour
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup butter
1 cup sugar
 $\frac{1}{2}$ cup milk

1 teaspoon vanilla essence
4 egg whites, stiffly beaten
2 tablespoons cocoa
2 tablespoons brown sugar
 $\frac{1}{4}$ cup boiling water
 $\frac{1}{2}$ teaspoon soda (to darken)

SIFT flour and salt together. Cream butter thoroughly, add sugar gradually and cream well together. Add flour alternately with the milk, beating after each addition until smooth. Add vanilla essence and fold in egg whites. Dissolve cocoa in the boiling water, add sugar, and stir until dissolved. Then add soda and stir until thickened. Cool slightly. Add to half of batter. Leave other half plain. In a greased tube pan put alternate layers of light and dark mixtures until all is used. Bake in a moderate oven 55 minutes, or until done. [Continued overleaf]

When quite cold, cover with chocolate cream and decorate with rosettes of whipped cream.

CHOCOLATE CREAM:—Beat $\frac{1}{4}$ cup butter with $1\frac{1}{2}$ cups sifted icing sugar, 1 egg yolk, 2 tablespoons cream, 3 tablespoons dissolved cocoa, and $\frac{1}{2}$ teaspoon salt. Beat all together until creamy.

Baked Ginger Pudding

2 cups SIMPSON'S Self-Raising Flour	$\frac{1}{2}$ cup brown sugar
$\frac{1}{4}$ teaspoon salt	2 eggs, well beaten
1 dessertspoon ginger	3 tablespoons golden syrup
2 tablespoons butter	6 tablespoons cold coffee

SIFT the flour, salt and ginger together. Cream the butter and sugar. Add eggs and syrup and beat well. Add sifted flour alternately with the coffee. Beat after each addition until smooth. Turn into a greased square cake tin. Bake in a moderate oven about 35 minutes. Serve as a pudding with Lemon or Apricot Sauce.

Vanities

$1\frac{1}{2}$ cups SIMPSON'S Self-Raising Flour	$\frac{3}{4}$ cup "ROYAL BLUE" Seeded Raisins, chopped
$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ cup butter	2 eggs, well beaten
$\frac{1}{2}$ cup nut meats, coarsely broken	3 squares unsweetened chocolate, melted
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon vanilla essence

CREAM the butter and sugar. Add the eggs and beat well. Add chocolate, nuts and raisins. Beat well. Add sifted flour and salt, alternately with the milk. Beat after each addition until smooth. Add vanilla essence. Drop from a teaspoon into small greased cup-cake pans. Bake in a moderate oven 15 minutes.



Peach Puffits

2 cups SIMPSON'S Self-
Raising Flour
 $\frac{1}{2}$ teaspoon salt
1 tablespoon sugar
 $\frac{1}{2}$ cup butter (or other
shortening)
 $\frac{1}{2}$ cup milk

6 peaches
6 tablespoons strawberry
jam
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon nutmeg
1 tablespoon grated lemon
rind

SIFT flour, salt and sugar into a basin. Work in the butter with a fork. Add milk, using just enough to make a stiff dough. Roll out on a floured board to quarter-inch thick. Cut into six large squares. Scald peaches in boiling water. Peel and stone them; fill each centre with jam, join two halves together again. Mix sugar, nutmeg and lemon rind. Sprinkle over peaches. Place each peach in centre of square of pastry. Bring sides up to enclose fruit. Moisten edges and press together. Place

[Continued overleaf]

upside down in a greased baking tin. Brush tops with melted butter and yolk of egg. Bake in a moderately hot oven 25 minutes or until brown. Serve with thin cream or pudding sauce.

Jelly Delights

$1\frac{1}{2}$ cups SIMPSON'S Self- Raising Flour	2 eggs
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup tart red jelly
2 tablespoons butter	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup sugar	1 teaspoon vanilla
	$\frac{1}{4}$ cup desiccated cocoanut

CREAM the butter and sugar. Add eggs and beat well. Stir in cocoanut. Lastly, add sifted flour and salt alternately with the milk. Beat until smooth. Add vanilla essence. Bake in hot greased gem irons in moderate oven 15 minutes. Beat the jelly with a fork until smooth enough to spread. Allow the cakes to cool, then spread the rounded portions with jelly and roll in cocoanut.

Savoury Dumplings (for Soup)

$\frac{1}{4}$ lb. SIMPSON'S Self- Raising Flour	grated rind $\frac{1}{2}$ lemon
2 ozs. shredded suet	a little pepper
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon dried herbs
1 dessertspoon chopped parsley	1 small onion, finely chopped

SIFT the flour, salt and pepper into a basin and add the other ingredients. Mix all with sufficient water to make a stiff dough, then shape with floured hands into seven smooth, round balls. Drop them into boiling soup and simmer till they float on top of the soup (about 20 minutes). Serve immediately.



Walnut Mould

(With Chocolate Sauce)

2 cups SIMPSON'S Self-
Raising Flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup sugar
1 cup chopped walnuts

2 eggs
 $\frac{1}{2}$ cup milk
1 teaspoon vanilla essence
4 ozs. butter, melted

SIFT the sugar, salt and one and three-quarter cups of the flour into a basin. Beat the eggs until stiff, add the milk, vanilla essence and melted butter; add to dry ingredients, together with the walnut meats coated with the remaining quarter-cup flour. Stir all until well blended. Turn into a butter pudding mould, cover and steam one and a quarter hours. Serve hot with a rich Chocolate Sauce, made as follows:—2 cups milk, $1\frac{1}{2}$ tablespoons cornflour, $\frac{1}{2}$ cup cocoa, 4 tablespoons sugar, 3 tablespoons boiling water, 2 eggs, $\frac{1}{2}$ cup castor sugar, [Continued overleaf]

1 teaspoon vanilla essence. Scald one and three-quarter cups of the milk, add cornflour diluted with the remaining milk, and cook eight minutes in a double boiler. Dissolve cocoa in the boiling water, add the four tablespoons sugar, and stir until smooth, then add to cooked mixture. Beat whites of eggs until stiff, add gradually the castor sugar and continue beating, then add unbeaten yolks, and stir all into the cooked mixture. Cook one minute, add vanilla essence, and allow to cool slightly before serving.

Savoury Roll-Ups

(for Cheese Pastry)

<p>2 cups SIMPSON'S Self-Raising Flour 1 teaspoon salt $\frac{2}{3}$ cup milk or water</p>	<p>6 tablespoons dripping (or lard and dripping mixed) $\frac{1}{2}$ cup grated cheese</p>
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SIFT the flour and salt. Cut in the dripping and lard. Stir in the cheese. Add only enough milk to hold the ingredients together. Roll out quarter-inch thick on a floured board.

(for Meat Mixture)

<p>1 lb. beef steak, minced 1 teaspoon salt $\frac{1}{8}$ teaspoon pepper 1 tablespoon dripping 1 small grated onion</p>	<p>1 tablespoon chopped parsley 1 teaspoon Worcestershire Sauce 1 tablespoon flour</p>
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PLACE the above ingredients in a saucepan and stir over a slow fire till the meat changes colour, stirring constantly. Allow to cool, then form into eight rolls. Coat with flour and fry in hot fat until nicely browned. Cut cheese pastry into eight squares, and wrap round meat rolls. Wet edges and press together. Brush with milk and bake in hot oven 20 minutes. Serve hot with gravy or tomato sauce.



Sweet=Hearts

$2\frac{3}{4}$ cups SIMPSON'S Self-
Raising Flour

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup butter

1 cup sugar

2 eggs, well beaten

1 teaspoon lemon juice

red jam or jelly

SIFT flour and salt well together. Cream butter and sugar until light and fluffy. Add eggs and beat well. Add lemon juice, and lastly sift in the flour, a little at a time, blending each lot in well before adding the next. Roll to one-eighth inch thick on a floured board and cut with a heart-shaped cutter. Place on lightly-greased baking sheets and bake in a hot oven 10 to 12 minutes. When cool, join together in pairs with red jam or jelly. Then ice all over with White Lemon Icing, made as follows:—To one cup of sifted icing sugar add the strained juice of half a lemon. Beat until smooth and of a nice spreading consistency, adding more lemon juice if required. Spread over biscuits and, when set, decorate with small pieces of red angelica or crystallised cherries.

Inner Secrets

$3\frac{1}{2}$ cups SIMPSON'S Self-Raising Flour	$\frac{1}{3}$ cup milk
$\frac{1}{2}$ teaspoon salt	2 cups dates, stoned and chopped
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup brown sugar, firmly packed	1 tablespoon lemon juice
1 egg, well beaten	1 tablespoon butter
1 teaspoon vanilla essence	$\frac{1}{2}$ cup hot water

SIFT the flour and salt together. Cream the butter and sugar well together. Add egg and vanilla essence, then the flour, alternately with the milk, a small amount at a time, beating after each addition until smooth. Roll dough one-eighth inch thick on a floured board (the dough should be soft but not sticky). Cut into circles with a $2\frac{1}{2}$ -inch floured cutter. Place one teaspoon date filling on each circle, place another circle on top, and press edges together with a fork dipped in flour. Bake on a greased baking sheet in hot oven 10 to 15 minutes.

DATE FILLING.—Cook dates, sugar and water six to eight minutes or until thick, stirring constantly. Remove from fire and stir in lemon juice and butter; cool.

Raisin Cookies

2 cups SIMPSON'S Self-Raising Flour	1 cup "ROYAL BLUE" Seeded Raisins
$\frac{1}{2}$ cup butter	$\frac{1}{4}$ cup milk
$\frac{1}{2}$ cup castor sugar	$\frac{1}{2}$ teaspoon lemon essence
2 eggs	

BEAT the butter, sugar and eggs together. Add the sifted flour to the mixture, alternately with the milk. Beat until smooth. Lastly stir in the raisins (finely chopped if desired) and lemon essence. Drop from a teaspoon on greased baking sheet. Place a whole raisin in each centre. Bake in a moderate oven 12 to 15 minutes.



Pixie Party Cake

$2\frac{1}{4}$ cups SIMPSON'S Self-
Raising Flour

$\frac{1}{2}$ teaspoon salt

1 cup castor sugar

4 ozs. butter

$\frac{1}{2}$ cup milk

3 egg whites, stiffly beaten

$\frac{1}{2}$ teaspoon vanilla essence

BEAT the butter to a cream, then add the sugar gradually, a little at a time, beating after each addition. Add vanilla essence. Then the sifted flour and salt alternately with the milk, a little at a time (about one-quarter), and beat after each addition until smooth. Lastly fold in the stiffly-beaten egg whites. Place in two well-greased seven-inch sandwich tins and bake in a moderate oven 20 to 25 minutes. Remove from tin and place on a rack to cool. For Icing and Filling proceed as follows:—

[Continued overleaf]

PIXIE FROSTING

$1\frac{1}{2}$ cups sugar	2 bananas, sliced
4 tablespoons water	$\frac{1}{2}$ lb. fresh prunes
$\frac{1}{8}$ teaspoon salt	2 teaspoons lemon juice
2 egg whites, stiffly beaten	$\frac{1}{4}$ teaspoon lemon essence
pinch cream tartar	

COMBINE sugar, water and cream tartar. Place over a low flame and stir constantly until sugar dissolves and mixture boils. Continue cooking until a small amount of syrup forms a soft ball when dropped in cold water. Pour half of syrup slowly over stiffly-beaten egg whites, beating constantly. Cook remaining syrup until a small amount forms a hard ball in cold water. Beat salt into egg white mixture, and add second syrup, continue beating until cool and stiff.

Boil prunes in water to cover for 25 minutes, remove the stones, leaving out about half-dozen; cut remainder into small pieces. Combine bananas, cut prunes, lemon juice and essence, add half-cup of the boiled frosting, blending thoroughly. Spread between cake layers, then cover top and sides with remaining frosting. Decorate with the half-dozen prunes, which have been cut into halves and seeded. Lay them wing-fashion, with fine strips of banana placed between wings, giving a butterfly effect.

Elves' Pudding

$1\frac{1}{4}$ cups SIMPSON'S Self-	2 tablespoons cocoanut
Raising Flour	4 ozs. sugar
2 eggs	2 ozs. butter
$\frac{1}{3}$ cup milk	

CREAM butter and sugar. Add egg yolks, milk and cocoanut. Sift in flour. Colour a delicate pink with cochineal and flavour with rosewater. Lastly, fold in stiffly-beaten egg whites. Steam in greased mould two hours. Serve with Jam Sauce.



French Asparagus

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|------------------------------------|------------------------------------|
| 1 cup SIMPSON'S Self-Raising Flour | pinch cayenne pepper |
| 1 egg | 1 small tin short asparagus stalks |
| $\frac{1}{2}$ cup milk (small) | 1 tablespoon melted butter |
| $\frac{1}{2}$ teaspoon salt | |

SIFT the flour, salt and cayenne pepper into a basin. Separate the yolk from the white of the egg. Beat the yolk until light and lemon coloured and combine with the milk and melted butter. Beat the egg white until stiff. Stir the milk mixture into the dry ingredients and when blended add the stiffly-beaten egg white. Drain the asparagus stalks well and coat with the batter. Fry them until golden brown in deep, hot fat. (Fat is of right heat when it browns an inch cube of bread in sixty seconds.) Drain well on absorbent paper and serve hot with Cheese Sauce. [Continued overleaf]

CHEESE SAUCE.—Melt 1 tablespoon butter. Blend in 2 tablespoons flour. Slowly add 1 cup hot milk, stirring to keep sauce smooth. Cook until thick. Add $\frac{1}{4}$ teaspoon salt and $\frac{1}{2}$ cup grated cheese. Cook slowly and stir until cheese is melted.

Chocolate Custard Pie

(FOR PASTRY)

$1\frac{1}{2}$ cups SIMPSON'S Self-Raising Flour	$\frac{1}{4}$ cup cold water (about)
$\frac{1}{2}$ teaspoon salt	3 tablespoons lard, butter or dripping
1 teaspoon lemon juice	

SIFT the flour and salt into a basin. Rub in the shortening till the mixture looks like meal. Add lemon juice to water and add to flour mixture, mixing with a knife until the dough cleans basin of all flour and pastry. Use as little water as possible. Roll dough one-eighth inch thick on lightly floured board. Fit loosely on to pie plate. Turn edge and prick all over with a fork. Bake in a hot oven 15 minutes.

(FOR CHOCOLATE CUSTARD FILLING)

2 tablespoons custard powder (vanilla flavour)	2 tablespoons sugar
$1\frac{1}{2}$ cups milk	2 ozs. cake or biscuit crumbs
1 dessertspoon butter	$1\frac{1}{2}$ tablespoons cocoa

Mix the custard powder, cocoa and cake crumbs with a little of the milk, so as to make them into a smooth paste. Put the remainder of the milk with the sugar on to boil, and when boiling pour on to the dissolved mixture. Stir to keep smooth. Return to the saucepan, add butter and cook one minute. Allow to cool a little, then pour into baked pie shell. Cover with meringue or sprinkle thickly with cocoanut. Return to a slow oven to set the meringue or brown the cocoanut.



Nut Santé Cake

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| <p>1 cup SIMPSON'S
WHOLEMEAL
Self-Raising Flour</p> | <p>1 cup castor sugar</p> |
| <p>1 cup SIMPSON'S Self-
Raising Flour (white)</p> | <p>1 cup butter</p> |
| <p>1 cup chopped nuts</p> | <p>4 eggs</p> |
| <p>$\frac{1}{2}$ teaspoon salt</p> | <p>2 teaspoons rose water</p> |
| | <p>few drops each of vanilla
essence and lemon juice</p> |

SIFT the white flour and the salt together and combine with the Wholemeal. Soak the chopped nuts with the rose water. Beat the butter and sugar to a cream, then add the egg yolks, one at a time, beating each one in well, now add the nuts. Next add the flour mixture and the stiffly-beaten egg whites alternately. Lastly, stir in the vanilla essence and lemon juice. Bake in two well-greased and floured sandwich tins in a moderate oven 30 minutes (about). Or the mixture may

[Continued overleaf]

be baked in one deep cake tin, lined with greased paper, for one hour. When quite cold spread with the following icing:—1 tablespoon butter, $1\frac{1}{2}$ cups sifted icing sugar, 1 teaspoon lemon juice, few drops of rose water, and a little cochineal. Mix all well together with sufficient boiling water to make a stiff paste. Spread immediately on to cake, and while still wet sprinkle thickly with mixed, chopped nuts.

Peanut Cookies

<i>3 cups SIMPSON'S Self-Raising Flour</i> <i>1 cup peanuts, chopped</i> <i>$\frac{1}{2}$ teaspoon salt</i> <i>3 eggs, well beaten</i>	<i>$\frac{3}{4}$ cup butter (or other shortening)</i> <i>1 cup sugar</i> <i>$\frac{1}{2}$ teaspoon lemon essence</i>
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SIFT the flour and salt together, add peanuts. Cream butter, add sugar gradually, and cream thoroughly. Add eggs and essence, then flour mixture. Blend together thoroughly. Drop by teaspoons on greased baking sheet and bake in a hot oven 10 to 15 minutes.

Chocolate Cheers

<i>2 cups SIMPSON'S Self-Raising Flour</i> <i>$\frac{1}{2}$ teaspoon salt</i> <i>3 tablespoons sugar</i> <i>1 teaspoon cinnamon</i>	<i>2 tablespoons cocoa</i> <i>$\frac{1}{4}$ lb. butter</i> <i>$\frac{1}{2}$ cup milk</i> <i>1 egg, well beaten</i>
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SIFT the flour, salt, sugar, cocoa and cinnamon into a basin. Cut in the butter. Combine the milk and egg, then add all at once to the flour mixture; stir carefully until the mixture forms a soft dough. Drop from teaspoon on greased baking sheet. Bake in a hot oven 10 to 12 minutes. When cold join together in pairs with Butter Icing.



Fried Figlets

1 cup SIMPSON'S Self-
Raising Flour
 $\frac{1}{2}$ teaspoon salt
1 tablespoon sugar
1 egg, well-beaten
grated rind of $\frac{1}{2}$ lemon

$\frac{3}{4}$ cup dried figs
 $\frac{1}{2}$ cup milk
1 tablespoon melted butter
 $\frac{1}{4}$ teaspoon soda (to darken
the mixture)
dripping for deep-frying

Cut figs into small pieces. Sift well together the flour, salt, sugar and soda. Add the egg to the milk and stir into the dry ingredients. Add the melted butter, figs and lemon rind. Drop by teaspoons into deep, hot fat. Fry until richly brown, drain on soft paper. Serve hot with Brown Sugar Hard Sauce, made as follows:—Sift 1 cup (packed) light brown sugar. Beat 2 tablespoons butter with $\frac{1}{4}$ teaspoon salt and a quarter of the sugar. Beat in $\frac{1}{4}$ cup thick cream alternately with the remainder of the sugar. Beat until smooth and fluffy, then add $\frac{1}{2}$ teaspoon lemon juice.

Nut Crumb Coffee Cake

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| 2 cups SIMPSON'S Self-Raising Flour | 2 tablespoons sugar |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon cinnamon |
| 3 tablespoons butter | $\frac{3}{4}$ cup soft breadcrumbs |
| 1 cup sugar | 2 tablespoons melted butter |
| 1 cup milk | 2 tablespoons finely chopped walnuts (or mixed nuts) |
| $\frac{1}{2}$ teaspoon vanilla essence | |

SIFT the flour and salt together. Cream the butter and add the sugar gradually, and cream together well. Add the flour, alternately with the milk, beating after each addition until smooth. Add the vanilla essence. Turn into a greased square cake tin 8 x 8 x 2 inches. For top:—Combine sugar and cinnamon, mix with the crumbs, add melted butter and nuts, and sprinkle over the cake batter. Bake in a moderate oven 45 minutes. Cut into squares in the tin and remove each square separately so that the crumb topping will not crumble and fall off. Serve hot with coffee.

Snow-Whirl Roll

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|--|----------------------------------|
| $\frac{3}{4}$ cup SIMPSON'S Self-Raising Flour | $\frac{3}{4}$ cup sugar |
| 3 teaspoons cocoa | 1 teaspoon vanilla essence |
| 3 eggs | 2 tablespoons melted butter |
| $\frac{1}{4}$ teaspoon salt | 1 cup butter icing or mock cream |

SIFT the flour, salt and cocoa together. Beat the eggs and sugar together until stiff and light coloured, about 15 minutes. Gently stir in the sifted flour mixture, stir till blended. Lastly add the melted butter and vanilla essence. Pour into a paper-lined Swiss roll tin. Bake in a hot oven 12 minutes. Quickly cut off crisp edges. Turn from tin on to cloth covered with icing sugar. Remove paper and roll. When nearly cold, unroll and spread with white filling. Roll again and place on rack to cool.



Mikado Pudding

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| <p>1 cup SIMPSON'S Self-Raising Flour</p> <p>$\frac{1}{4}$ teaspoon each of salt, nutmeg, cinnamon, cloves and mace</p> <p>4 eggs, well beaten</p> <p>$\frac{3}{4}$ cup brown sugar</p> <p>2 cups "ROYAL BLUE" Seeded Raisins</p> | <p>1 cup prunes, cooked and stoned</p> <p>1 teaspoon brandy or lemon juice</p> <p>1 cup soft breadcrumbs</p> <p>$1\frac{1}{2}$ cups chopped suet (or 5 ozs. butter)</p> <p>1 cup mixed candied peel, finely cut</p> |
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Boil prunes in water to cover for ten minutes, drain and remove stones. Combine with raisins, peels, sugar, suet and crumbs. Sift the flour, salt and spices together and add to the mixture. Add the well-beaten eggs and brandy, and mix thoroughly. Place in a well-greased pudding mould, filling three-quarters full. Cover and steam four to five hours, or three hours is sufficient if butter is used. Serve hot with custard.

Currant Coffee Rolls

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| 3 cups SIMPSON'S Self-Raising Flour | $\frac{1}{2}$ cup "ROYAL BLUE" Currants |
| 1 teaspoon salt | melted butter |
| 2 tablespoons sugar | sugar |
| $\frac{1}{2}$ cup butter | 1 egg yolk, slightly beaten |
| $\frac{3}{4}$ cup milk | $\frac{1}{2}$ cup finely-chopped nuts |

SIFT the flour, salt and sugar into a basin. Cut in the butter, add milk all at once and stir into a soft dough. Turn out immediately on to a floured board. Roll to about one-eighth inch thick and cut into $2\frac{1}{2}$ -inch squares. Brush with melted butter and sprinkle with sugar, then the currants. Roll each square as for jelly roll. Brush with mixture of the beaten egg yolk and one tablespoon sugar; sprinkle generously with nuts. Place rolls on greased baking sheet. Bake in a hot oven 15 minutes.

Rock-a-bye Cake

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| $2\frac{1}{4}$ cups SIMPSON'S Self-Raising Flour | $\frac{1}{2}$ teaspoon vanilla essence |
| $\frac{1}{4}$ teaspoon salt | 1 cup castor sugar |
| $\frac{1}{2}$ cup butter | 1 egg and 1 egg yolk |
| | $\frac{3}{4}$ cup milk |

SIFT the flour and salt together. Cream the butter, add the sugar, and cream well together. Add the whole egg and the yolk and beat vigorously. Add the sifted flour, alternately with the milk, a small amount at a time. Beat after each addition until smooth. Add vanilla essence. Bake in two greased eight-inch layer tins in a moderate oven 25 minutes. When cold, spread with Creamy Chocolate Frosting, made as follows:—2 cups sifted icing sugar, 2 tablespoons cocoa, 1 teaspoon vanilla essence, 1 egg white, unbeaten. Dissolve cocoa in sufficient boiling water to make a stiff smooth paste, add to the remainder of the ingredients and beat until well blended. Spread immediately on to cake. Decorate as desired.



“Happy Birthday” Cake

$2\frac{1}{2}$ cups SIMPSON'S Self- <i>Raising Flour</i> $\frac{1}{4}$ teaspoon salt $\frac{3}{4}$ cup (6 ozs.) butter	1 cup sugar $\frac{3}{4}$ cup milk 1 teaspoon vanilla essence 3 egg whites, stiffly beaten
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SIFT the flour and salt together. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy. Add flour alternately with the milk, a small amount at a time. Beat after each addition until smooth. Add vanilla essence; fold in egg whites. Bake in two greased eight-inch layer tins in a moderate oven 25 to 30 minutes. When layers are cold spread Happy Birthday Frosting between layers and on top and sides of the cake.

HAPPY BIRTHDAY FROSTING.—3 tablespoons cocoa, $1\frac{1}{2}$ cups icing sugar, $\frac{1}{2}$ teaspoon salt, $2\frac{1}{2}$ tablespoons hot water, 3 egg yolks, 2 tablespoons butter. Sift the sugar, salt and cocoa in a basin. Add the hot

[Continued overleaf]

water and blend. Add the egg yolks, one at a time, beating each one in well. Add the butter and beat until light and smooth. Spread immediately on the cake. When the frosting is almost set place the number of candles required on top of the cake, pressing gently into the frosting.

Chocolate Bread

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|---|-------------------------------------|
| 3 cups SIMPSON'S
WHOLEMEAL
Self-Raising Flour | 1 cup brown sugar, firmly
packed |
| 1 teaspoon salt | 4 tablespoons melted butter |
| 1 egg, well beaten | 1½ cups milk |
| | 4 tablespoons cocoa |

Mix the flour and salt together in a basin. Sift in the cocoa (to free it from lumps). Add brown sugar and mix well through. Combine the butter, beaten egg and milk. Add to dry ingredients, mixing thoroughly. Bake in a greased loaf tin in moderate oven 1 hour 15 minutes. When thoroughly cold, slice for tea sandwiches, spread with butter and sprinkle with grated cheese. Serve cut in narrow strips.

Éclairs

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|--|--------------|
| ½ cup SIMPSON'S Self-
Raising Flour | 1 oz. butter |
| ½ cup milk | 2 egg yolks |
| 1 egg white | pinch salt |

BRING butter, milk and salt to boiling point. Stir in sifted flour. Stir and cook till mixture leaves sides of pan clean. Cool. Beat in egg yolks, one at a time, then egg white. Leave till cold. Then force from a ½-inch forcing tube into 6-inch lengths on to buttered baking sheet. Bake 45 minutes in moderate oven. When cold split along the side and fill with sweetened whipped cream. Ice with coffee or chocolate frosting.



Cherrina Cookies

$2\frac{1}{4}$ cups SIMPSON'S Self-	4 oz. packet "ROYAL
Raising Flour	BLUE" Crystallised
1 cup butter	Cherries
$\frac{3}{4}$ cup brown sugar	$\frac{1}{2}$ teaspoon salt
1 egg yolk	

SIFT the flour and salt. Beat the butter and sugar until creamy and all the grains of sugar are dissolved. Add the egg yolk and beat well. Lastly add the sifted flour, stir, then knead thoroughly until the mass is soft and pliable. Break off small pieces and roll into small balls, place on a greased tray and flatten with a fork. Press a cherry into the top of each cookie and bake in a moderate to slow oven about 30 minutes. Make the top icing by mixing sufficient sifted icing sugar into half the beaten egg white to make a stiff paste. Place small pieces of this icing round the tops of the biscuits. Return to a slow oven till browned.

Posy Pudding

4 ozs. SIMPSON'S Self-Raising Flour	1 egg, well beaten
4 ozs. fine, soft bread-crumbs	$\frac{1}{2}$ cup "ROYAL BLUE" Seeded Raisins
3 ozs. shredded suet	2 tablespoons marmalade
$\frac{1}{2}$ teaspoon salt	2 tablespoons sugar
	milk to moisten

DECORATE a well-greased basin by pressing the raisins firmly against the sides and bottom. Sift the flour, salt and sugar into a basin. Mix in the breadcrumbs and suet. Add the marmalade to the egg and add to the dry ingredients with sufficient milk to make a stiff batter. Blend all thoroughly, then place in the prepared basin. Cover with greased paper and steam $2\frac{1}{2}$ hours. Serve with Marmalade Sauce.

MARMALADE SAUCE.—1 good tablespoon marmalade, 1 cup water, 1 tablespoon sugar, grated rind and juice of $\frac{1}{2}$ lemon, 1 teaspoon cornflour, blended with a little cold water. Put the water, lemon rind and marmalade in a saucepan, and simmer for five minutes. Mix the cornflour and the sugar with a little cold water and stir into the marmalade. Add the lemon juice and boil gently for five minutes. Strain before serving.

London Tea Cookies

2 cups SIMPSON'S Self-Raising Flour	1 egg, well beaten
3 tablespoons sugar	$\frac{1}{2}$ cup milk
4 tablespoons butter	marmalade

MAKE above ingredients into a soft dough. Roll out. Cut into squares and bake in hot oven 15 minutes. Spread each square with marmalade, top with a meringue, sprinkle with nuts and return to a slow oven to set meringue, about 15 minutes longer.



Kookaburra Sponge

1 cup SIMPSON'S Self-
Raising Flour
 $\frac{1}{4}$ teaspoon salt
juice of $\frac{1}{2}$ lemon

$\frac{3}{4}$ cup castor sugar
4 eggs
2 tablespoons melted butter

BREAK the eggs into a mixing bowl and beat for five minutes. Add the sugar gradually, beating well after each addition. Now beat well for 15 minutes. Add the salt to the flour and sift gently into the mixture a little at a time, stirring lightly. Fold in butter and lemon juice. Bake in greased and floured sandwich tins in a moderate oven about 20 minutes. When cold, split the layers in two, so as to make four layers in all. Join the layers together and ice the top and sides of the cake with Fluffy Mocha Frosting, made as follows:—2 tablespoons butter, $2\frac{1}{2}$ cups sifted icing sugar, 1 tablespoon cocoa, $\frac{1}{2}$ teaspoon salt, 2 tablespoons coffee essence

[Continued overleaf]

(about), 1 teaspoon vanilla essence, $\frac{1}{2}$ cup coarse biscuit or crisp cake crumbs. Cream the butter thoroughly. Sift the sugar, cocoa and salt together. Add to butter gradually with the coffee until of right consistency to spread. Add vanilla essence. Spread immediately between the layers and on top and sides of the cake. Sprinkle with the crumbs.

Golden Glory Pie

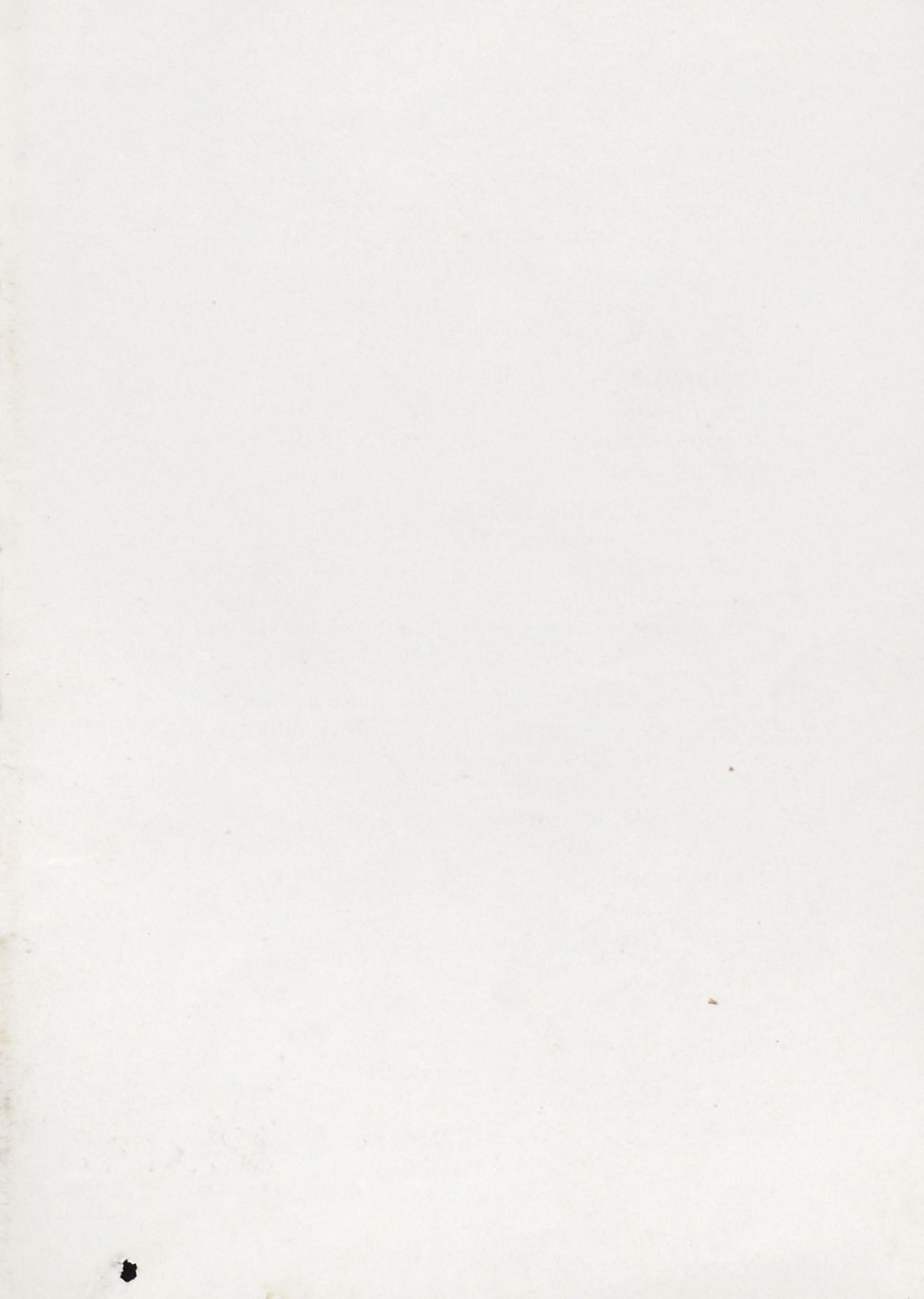
2 cups SIMPSON'S Self-Raising Flour	1 teaspoon salt
3 tablespoons cocoa	5 ozs. butter
1 tablespoon sugar	$\frac{1}{2}$ cup cold water

SIFT the dry ingredients together, cut in coarsely the butter. Add just enough water to hold ingredients together. Divide the dough into four balls. Roll each out separately on floured board into rounds, about eight inches across. Place on greased baking sheets or inverted pans. Prick well all over. Bake in a quick oven 10 minutes.

CREAM FILLING.—Heat $2\frac{1}{4}$ cups milk in a double boiler. Mix $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt and $\frac{1}{2}$ cup flour with sufficient cold milk to make a smooth paste. Stir slowly into milk to keep smooth. Cook and stir 10 minutes. Separate 2 eggs. Beat yolks until light. Add to mixture. Cook and stir 3 minutes. Beat in 3 tablespoons butter and 2 teaspoons vanilla essence. Cool. Fold in the two stiffly-beaten egg whites. Join chocolate pastry layers together with this filling, spreading it thickly. Spread remainder over top. Sprinkle with $\frac{1}{2}$ cup toasted cocoanut. Chill thoroughly before serving.

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